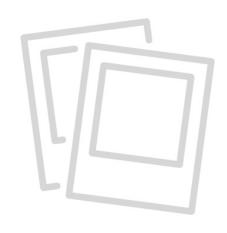
Hot and cold plate GN 1/1

P/N: 8900482 | KWP CER ZK-Co2 GN 1/1





Similar to illustration, technical modifications reserved. Without decoration.

Technical data

Payload: 9 1840 W Capacity: **Supply voltage:** 220 V **Nominal current:** 8,0 A **Protection class:** Class I 50 Hz Frequency: Weight: 13 kg Width: 330 mm Depth: 530 mm Height: 200 mm

Hupfer offers a solution for the simultaneous storage of hot and cold food. The products enable efficient organisation and distribution of food.

Discover the Hupfer GN-1/1 cold-warm plate – the perfect solution for the catering industry! This innovative plate combines cold and heat in a practical GN format. The cold-warm plate ensures that your dishes are always optimally tempered. Enjoy the advantage of being able to present both cold and hot dishes simultaneously. Thanks to high-quality materials, the cold-warm plate offers excellent durability and user-friendliness. It optimises your logistics and increases efficiency in meal service. Opt for quality and flexibility with the GN-1/1 cold-warm plate – for an unforgettable culinary experience!

- **Versatile Use:** The GN-1/1 hot-cold plate allows for simultaneous heating and cooling of food.
- **Optimal Temperature Control:** Integrated technology ensures precise temperature regulation for optimal food quality.
- **Hygienic Design:** Durable materials facilitate easy cleaning and meet the highest hygiene standards.
- **Efficient Energy Use:** Energy-saving functionality reduces operating costs and is environmentally friendly.

Time and date of the request: 23.11.2025, 10:41:29

All information / dimensions are approximate, technical changes reserved. © Hupfer

Hot and cold plate GN 1/1



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• **Space-Saving Design:** Compact dimensions allow for flexible integration into existing kitchen layouts.

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